

**TRINITY COUNTY
DIVISION OF ENVIRONMENTAL HEALTH
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

DBA/NAME <i>Trinity Alps Resort</i>		DATE <i>07/27/2023</i>
ADDRESS		RECHECK DATE
OWNER/OPERATOR		SITE #
MAILING ADDRESS		CORRECT MAJOR VIOLATIONS BY:
FOOD CERT <i>A</i>	EXP	CORRECT MINOR VIOLATIONS BY:

In = In Compliance N/O = Not Observed N/A = Not Applicable OUT = Out of Compliance COS = Corrected On-Site MAJ = Major Violation

IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT	
			1. Demonstration of knowledge; food safety certification 9/18/2014							12. Proper procedures followed for returned and re-service of food				
EMPLOYEE HEALTH & HYGIENIC PRACTICES							FOOD FROM APPROVED SOURCES							
			2. Communicable disease; reporting, restrictions & exclusions							13. Food contact surfaces: clean and sanitized				
			3. No discharge from eyes, nose, and mouth							14. Food obtained from approved source				
			4. Proper eating, tasting, drinking or tobacco use							15. Shelf stocked with completed tags, in good condition, properly stored/displayed				
			5. Hands clean and properly washed; gloves used properly							16. Compliance with Gulf Oyster Regulations				
			6. Adequate handwashing facilities supplied & accessible				SPECIAL PROCEDURES							
			TIME AND TEMPERATURE RELATIONSHIPS								17. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan			
			7. Proper hot and cold holding temperatures							18. Consumer advisory provided for raw or undercooked foods				
			8. Time as a public health control: Proper procedures & records							20. Licensed health care facilities/ public & private schools; prohibited foods not offered				
			9. Proper cooling methods				WATER & WASTE WATER							
			10. Proper cooking time & temperatures							21. Hot and cold water available Temp				
			11. Proper reheating procedures for hot holding				LIQUID WASTE DISPOSAL							
										22. Sewage and wastewater properly disposed				
							VERMIN							
										23. No rodents, insects, birds, or animals				
						OUT							OUT	
SUPERVISION /PERSONAL CLEANLINESS							39.. Adequate ventilation and lighting; designated areas, use							
			25. Person in charge present and performs duties				40. Thermometers provided and accurate							
			26. Personal cleanliness and hair restraints				41. Wiping cloths: properly used and stored							
GENERAL FOOD SAFETY REQUIREMENTS							PHYSICAL FACILITIES							
			27. Approved thawing methods used, frozen food maintained frozen.				42. Plumbing: Plumbing in good repair, proper backflow devices							
			28. Food separated and protected				43. Garbage and refuse properly disposed; facilities maintained							
			29. Fruits and vegetables washed as required.				44. Toilet facilities: properly constructed, supplied, cleaned							
			30. Toxic substances properly identified, stored, used				45. Premises; personal/cleaning items; vermin-proofing							
FOOD STORAGE/ DISPLAY/ SERVICE							PERMANENT FOOD FACILITIES							
			31. Food properly stored; food storage containers identified				46. Floor, walls and ceilings: properly built, maintained in good repair, and clean							
			32. Consumer self-service facilities properly constructed and maintained				47. No unapproved private homes/ living or sleeping quarters							
			33. Food properly labeled & honestly presented				SIGNS, MISC. REQUIREMENTS & ENFORCEMENT							
EQUIPMENT/ UTENSILS/ LINENS							48. Signs posted; last inspection report available							
			34. Nonfood contact surfaces clean and in good repair.				49. Plan review required for new or remodel construction							
			35. Warewashing facilities: Adequate, maintained, properly used, test strips available			X	50. Permits Available							
			36. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity				51. Impoundment of unsanitary equipment or food							
			37. Equipment, utensils and linens: Properly stored and used				52. Permit Suspension							
			38. Vending machines				53. Other							

OBSERVATIONS AND CORRECTIVE ACTIONS: *Make sure to get test strips for your sanitizer (chlorine test strips), and keep an eye on the milk fridge behind counter. Send us your Food Manager's Certification when it is renewed. Thank you, great organization and cleanliness!*

Reinspection fees will be charged for all subsequent reinspection unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day. <input type="checkbox"/>	TRINITY COUNTY ENVIRONMENTAL HEALTH 61 AIRPORT RD P.O. BOX 476 WEAVERVILLE, CA 96093 (530) 623-1459	R.E.H.S. <i>[Signature]</i>
		RECEIVED BY: <i>[Signature]</i>
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